ASHMOLEAN
ROOFTOP
RESTAURANT

FESTIVE SET LUNCH

Two courses £32 | Three courses £36

STARTERS

Soup of the day (vg)
Served with sourdough bread

Brie and cranberry quiche (v)
Mulled wine-poached plum, golden saffron shallots, rocket, freekeh crumb

Honey-glazed ham hock terrine
Piccalilli purée, toasted sourdough, cornichons

MAINS

All served with roast potatoes, parsnips, carrots and Brussels sprouts

Festive walnut and cashew roast, beetroot, butternut, carrot and cranberry roast (vg)
Thyme-infused jus

Hand-carved roasted turkey roulade
Pigs in blankets, roasting juices

Slow-braised beef shin
Winter vegetables, chestnut mushrooms, port wine and redcurrant casserole

DESSERTS

Baileys and white chocolate mousse (v)
Tia Maria syrup, whipped cream, chocolate flake

Dark chocolate, cardamom, Valencian orange brownie (vg)
Caramelised orange, cinnamon soya yoghurt

Selection of British cheeses (v)
Barber's Vintage Cheddar, Oxford Blue, Organic Cotswold Brie, celery, grapes, red onion chutney, crackers (£8 supplement)

Please ask us about the allergens in our food

(v) vegetarian | (vg) vegan

We use a wide range of ingredients in our kitchen, some of which may contain allergens. Please let us know if you have a specific allergy or dietary requirement so we can let you know of the most appropriate food choice.

Adults need around 2000 kcal a day. | A discretionary 10% service charge will be added to your bill.

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